

# *Welcome*



Welcome to DePauw University Catering Services. Our Catering Manager will work in close partnership with you to customize your program, providing the highest level of food quality and service to assure the success of your event.

Our company's philosophy is based on providing a meeting and dining environment that is specialized not only to meet but also exceed your expectations. Our team is committed to providing service and menu flexibility so that your event will be uniquely your own.

Please keep in mind that the menu items and services included in this brochure are a sampling of what we can do for you. Should your event require services or special dietary considerations, we will tailor our offerings to meet your needs.

We appreciate your business and will do whatever we can to make your event memorable, from start to finish. If you have any questions regarding our services, please call Campus Catering at (765)658-4323.

*We look forward to serving you.*



*Breakfast*



## *Breakfast*

*Breakfast Buffets (25 guests minimum)*

### Continental

Mini Breads and Pastries, Butter and Jam, Seasonal Fresh Fruit Bowl,  
Assorted Breakfast Juices, Brewed Coffee, Decaf, and Tea

### University Wake Up Call

Assorted Chilled Fruit Juices, Seasonal Sliced Fresh Fruit,  
Three-Cheese Scrambled Eggs, Hickory Smoked Bacon or Honey Glazed Ham,  
Potatoes O'Brien, Variety of Breakfast Bakeries, Fruit Preserves, Butter, Brewed Coffee,  
Decaf and Tea

### French Market

Assorted Chilled Fruit Juices, Seasonal Sliced Fruit, Three Cheese Scrambled Eggs,  
Hickory Smoked Bacon, Country Sausage Links, Redskin Home Fries with  
Butter and Scallions, French Toast Triangles with Warm Maple Syrup, Variety  
of Breakfast Bakeries, Fruit Preserves, Butter, Brewed Coffee, Decaf and Tea

### Bagel Stop

Fresh Baked Bagels, Flavored Cream Cheese, Butter,  
Brewed Coffee, Decaf and Tea

### Simply Breakfast

Assorted Chilled Fruit Juices, Farm Fresh Scrambled Eggs,  
Hickory Smoked Bacon or Country Sausage Links, Home Fries with  
Butter and Onions, Variety of Breakfast Bakeries, Fruit Preserves, Butter,  
Brewed Coffee, Decaf and Tea



## *Breakfast Entrees*

*All entrees include breakfast bakeries, butter and jams, juice, brewed coffee, decaf and tea*

### **American Tradition**

Scrambled Eggs, Hickory Smoked Bacon or Country Sausage Links, and Home Fries with Butter and Onions

### **Monon Bell Breakfast**

Three-Cheese Scrambled Eggs, Hickory Smoked Bacon or Honey Glazed Ham, French Toast Triangles with Warm Syrup and Home Fries with Butter and Onions

### **Professors Breakfast**

Fresh Seasonal Fruit Cup, Chef-Prepared Omelet, Hickory Smoked Bacon or Country Sausage Links, and Home Fries with Butter and Onions

### **Breakfast Burrito**

Warm, Soft Flour Tortilla Filled with Scrambled Eggs, Cheddar Cheese, and Salsa, Served with Choice of Hickory Smoked Bacon or Country Sausage Links

### **French Toast Triangles**

Served with Choice of Hickory Smoked Bacon or Country Sausage Links, and Warm Maple Syrup

### **Quiche**

Served with Seasonal Fresh Fruit.

#### **Choice of Two:**

Broccoli and Cheddar, Bacon and Tomato, Spinach and Swiss, or Apple and Cheddar

### **Steak Extravaganza**

Fresh Seasonal Fruit Cup, Farm Fresh Scrambled Eggs, Charbroiled Sirloin Steak, and Redskin Home Fries with Butter and Scallions

### **Black and Old Gold Buffet**

Your Choice of Pancakes or French Toast, Scrambled Eggs or Egg Strata, Bacon or Sausage Links, Served with Muffins, Fresh Fruit Salad, Hash Brown Potatoes, Orange Juice Coffee, Decaf, and Milk



## *Bakers Dozen*

*Below Items are Sold and Priced by the Dozen*

### **Classic Danish**

Apple, Cherry, Cheese, Blueberry

### **Giant Cinnamon Rolls**

### **Classic Cookies**

Chocolate Chip, Peanut Butter, Sugar,  
Oatmeal Raisin, Macadamia Nut, Carnival M&M,  
Chocolate Double Chip, Triple Chocolate

### **Signature Turnovers**

Apple, Cherry, Blueberry

### **Fresh Baked Bagels With Cream Cheese**

Plain, Onion, Cinnamon Raisin, Whole Wheat

### **Donut Holes**

### **Muffins**

Blueberry Buckle, Apple Cinnamon  
Streusel, Lemon Poppy Seed

### **Brownies**

### **Fruit**

*(10-person minimum)*

### **Rainbow Of Fresh Fruit**

Display of Sliced and Whole Fresh Fruit with Fruit Dip

### **Breakfast Beverages**

*Includes Appropriate Scroll Ware, China and Linen Available at Additional Charge.*

### **Fresh Brewed Coffee, Decaf Coffee,**

### **Hot Water For Tea**

Includes Sugar and Cream

### **Chilled Juices**

*Available per Bottle, Gallon, Carafe*

Apple, Cranberry, Grapefruit, Orange, Tomato

### **Hot Chocolate**



*Lunch*



## Lunch

### Executive Box Lunch

Your Choice of Smoked Turkey Breast, Roast Top Sirloin of Beef, Honey Glazed Ham, Marinated Grilled Chicken Breast, Dilled Tuna Salad, or Tarragon Chicken Salad on a Giant Kaiser Roll or Flaky Butter Croissant. Cheese Selection Include Swiss, Cheddar, and Provolone. All Sandwiches Include Leaf Lettuce, Sliced Tomato, Dill Pickle Spear, and Choice of Seasonal Fresh Fruit Salad, Pasta, or Potato Salad, and Double Chocolate Baker's Brownie or Giant Classic Cookie. Includes Spring Water or Soda.

### The Super Deli Board

*Includes Choice of Sodas, or Assorted Bottled Waters. Add Tuna and Chicken Salad for an Additional Charge*

Oven Roasted Turkey Breast, Roast Top Sirloin of Beef, Honey Glazed Ham, Corned Beef, and Salami Accompanied by Swiss, Cheddar, Monterey Jack and Provolone Cheeses. Includes Assorted Breads and Rolls, Lettuce, Tomato, Pickles and Condiments. Choose Potato or Pasta Salad, and Caesar or Field of Greens Salad. Also includes Assorted Classic Cookies or Double Chocolate Baker's Brownies.

### Deli Sandwiches

Fresh Built Traditional Sandwiches on Choice of Kaiser Roll, Torpedo Roll, Rye Bread, or Croissant. Sandwiches Include Lettuce, Tomato, American Cheese, Mayonnaise and Mustard. All Sandwiches Served with Choice of Garden Salad, or Fresh Fruit Salad, Classic Dessert and a Soda or Bottled Water.

#### choice of three:

Roast Beef • Turkey Breast • Honey Glazed Ham  
Chicken Salad • Grilled Vegetables

### Wrap Sandwiches

Wrap-Style sandwiches served with a choice of Garden Salad, or Fresh Fruit Salad, Classic Dessert and a Beverage

**Grilled Chicken Caesar**  
Sun-Dried Tomato Tortilla,  
Romaine Lettuce, Grilled  
Chicken Breast, Parmesan  
Cheese, Croutons with  
Caesar Dressing

**Chef Salad**  
Flour Tortilla, Field Greens,  
Roasted Turkey, Ham, Swiss  
& Cheddar Cheeses, Tomato,  
Red Onion, Hard-Boiled Egg  
With Honey Dijon Dressing

**Roasted Turkey Cranberry**  
Flour Tortilla with Romaine,  
Roasted Turkey, Monterey  
Jack & Cheddar Cheeses,  
Red Onion, Tomato, with  
Cranberry Mayo

**Roasted Veggies**  
Spinach Tortilla, Field Greens,  
Portabello Mushrooms,  
Roasted Red Peppers, Grilled  
Zucchini, Tomatoes with  
Balsamic Vinaigrette



## Artisan Sandwiches

Panini-style Sandwiches on choice of French, Ciabatta, or Focaccia Bread. All served with Choice of Garden Salad, or Fresh Fruit Salad, Classic Dessert and a Beverage

### Roast Turkey

With Bacon, Monterey Jack Cheese, Greens, Tomato, with Red Onion with Cajun Mayonnaise

### Baked Ham

With Sharp Cheddar Cheese, Tomato, and Greens with Honey Dijon Mayonnaise

### Grilled Chicken Breast

With Roasted Peppers, Mozzarella Cheese, Tomato, and Greens with Pesto Mayonnaise

### Roasted Eggplant

With Havarti Cheese, Tomato, Seared Peppers, and Greens with Honey Dijon Mayonnaise

### Roast Beef

With Roasted Onion, Tomato, and Greens with Sun Dried Tomato Mayonnaise

## Luncheon Salads

All Luncheon Salads include Assorted Bread Basket, Butter, Classic Dessert, and Beverage

### Garden Chef's

Mixed Greens Topped with Julienne Ham, Turkey, Salami, Cheddar, and Swiss Cheeses, Tomatoes, Olives, Cucumber, Hard Cooked Egg and Croutons. Served with Choice of Dressing

### Oriental Chicken

Mixed Baby Greens Topped with Soy and Ginger Marinated, Grilled Chicken Breast, Mandarin Oranges, Water Chestnuts, Cashews, Chow Mein Noodles, and Toasted Sesame Seeds, Served with Sweet and Sour Ginger-Soy Dressing

### Char-Grilled Salmon

Char-Grilled Marinated and Chilled Fillet of Salmon on a Bed of Baby Mixed Greens with Cucumber, Tomato Slices, Roasted Red Peppers, Marinated Mushrooms, Toasted Almonds and Dill Yogurt Dressing

### Wild Mushroom Salad With Marinated Tomatoes

Wild Mushrooms Tossed with Carrots, Green Onions, Red Radish, Marinated Tomatoes, Mixed Baby Greens and a Honey Lemon Vinaigrette

### Raspberry Walnut Chicken

Marinated Grilled Chicken Breast on a Bed of Baby Mixed Greens, with Raspberries, Walnuts, Fresh Garden Vegetables and Raspberry Walnut Vinaigrette

### Chicken And Asian Noodle Salad

Chicken, Tomatoes, Red and Yellow Peppers, Red Onion, Sugar Snap Peas, Asian Noodles and Salad Greens Tossed with a Sweet Soy Vinaigrette

### Grilled Chicken Caesar

Balsamic Marinated Char-Grilled Chicken Breast on a Bed of Crisp Romaine Lettuce, Garlic Croutons, Grated Parmesan Cheese, and Fresh Cracked Black Pepper Tossed in our Caesar Dressing

### The Original Cobb

Diced Turkey, Crumbled Bacon, Avocados, Tomatoes, and Hard Cooked Eggs on a Bed of Crisp Romaine Lettuce Topped with Crumbled Bleu Cheese and Chardonnay Vinaigrette



## Luncheon Entrees

*Each Entree includes Tossed Salad or Cup of Soup, Vegetable, Starch, Rolls, Dessert and a Beverage  
(Specialty Desserts may be substituted for an additional charge)*

Grilled Chicken with Orange Citrus Sauce

Grilled Fresh Tuna Steak with  
Asian Dark Sauce

Chicken Parmesan

Pan Seared Tilapia with Seafood Cream Sauce

Stuffed Chicken Breast Asiago  
with Romano Cream

Garlic Roasted Pork Loin with  
Creole Mustard Sauce

Balsamic Marinated Grilled Chicken with  
Portabello, Cheese, and Red Pepper

Marinated London Broil with Wild  
Mushroom Demi Glaze

New England Crumb-Dusted Cod

Roast Top Round of Beef

Char-Grilled Vegetable Sampler

### Salads

Caesar • Field of Greens • Herbed Tri-Color Rotini

### Vegetable

Sautéed Green Beans • Italian Medley • Lemon Garlic Broccoli • Roasted Baby Carrots • Fresh Seasonal Vegetables

### Starch

Herb Roasted Redskins • Garlic-Shallot Mashers • Wild Rice Pilaf • Steamed White Rice



## *Vegan and Vegetarian Lunch Selections*

*All selections served with ice water, ice tea, and dessert*

### **Roasted Vegetable Nappa Wrap**

Marinated Vegetable Medley fire roasted and rolled in a steamed leaf of Nappa Cabbage served on a bed of curried rice

### **Black Bean Sloppy Joes**

Onions, Peppers and black beans with tomato sauce served on a sesame bun with curried chickpea potatoes

### **Artichoke and Pencil Asparagus Wrap**

Marinated Artichokes and Asparagus with lettuce and tomatoes

### **Whole Wheat Pita Sandwich with Wild Rice**

Caesar Salad served in a whole wheat pita with wild rice salad

### **Chow Chow**

Herbed vegetables sautéed in a tomato vinegar sauce with an apple tofu salad with honey dressing



## Luncheon Buffet

All Luncheon Buffets include Fresh Baked Rolls and Butter, Brewed Coffee, Decaf, Tea, and Iced Tea. (Min. 25 guests)

### Entrees

*Choose 2*

Chicken Marsala  
Chicken Piccata  
Stuffed Chicken Roulades  
with Marmalade Cream Sauce  
Balsamic Chicken with Portabello,  
Cheese, and Red Peppers  
Roast Top Round of Beef Au Jus  
Pan-Seared Tilapia with Seafood Cream Sauce  
Pasta Primavera  
Vegetable Lasagna  
Meat or Cheese Lasagna

### Salad

*Choose one*

Mixed Garden Greens  
Herbed Pasta  
Potato  
Marinated Vegetable  
Cole Slaw  
Caesar

### Vegetable

*Choose one*

Sautéed Green Beans  
Italian Medley  
Lemon Garlic Broccoli  
Baby Carrots with Ginger Honey Butter  
Mélange of Fresh Seasonal Vegetables  
Balsamic Grilled Vegetables

### Starch

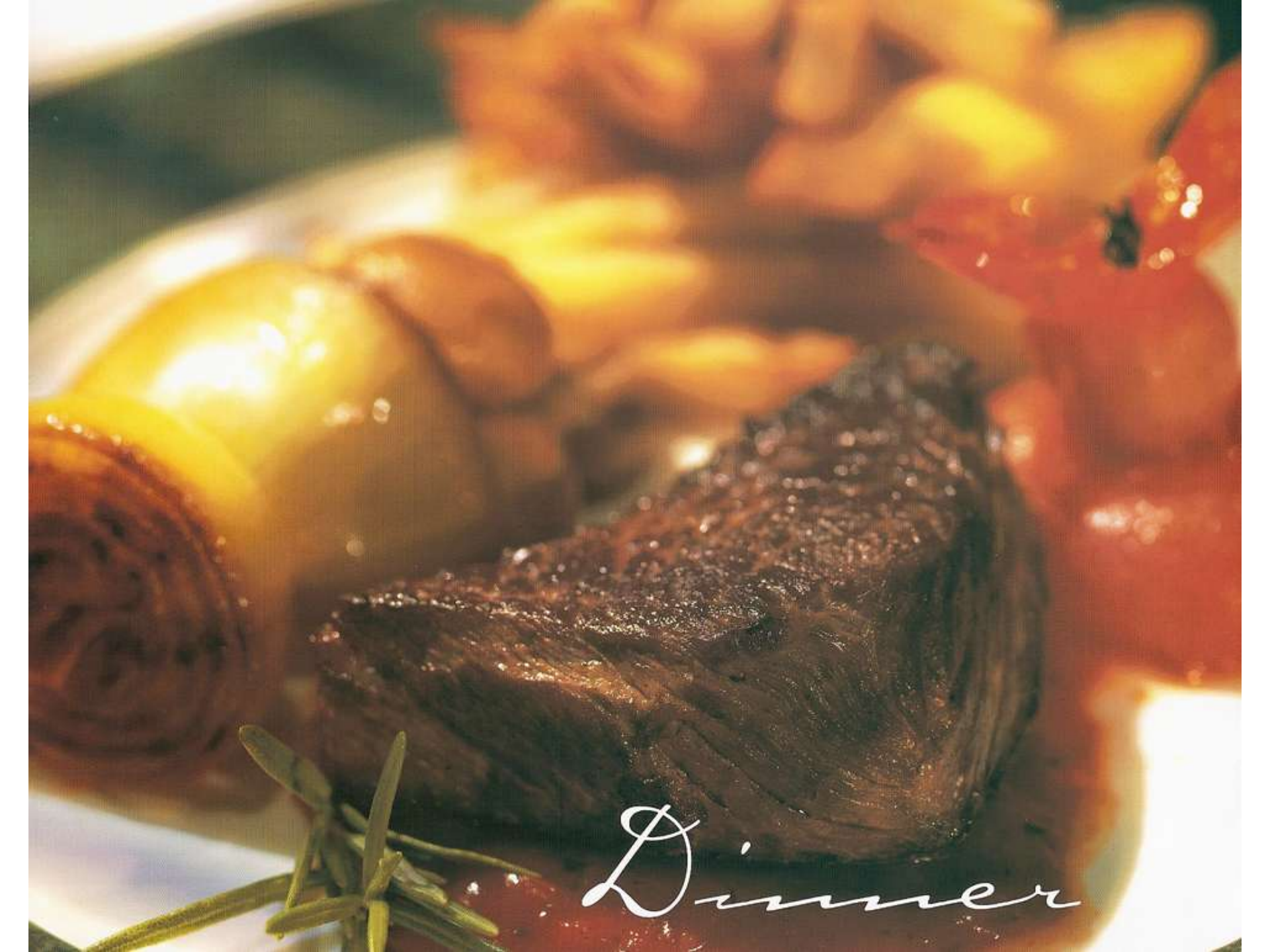
*Choose one*

Herb Roasted Redskins  
Garlic Shallot Mashed Potatoes  
Wild Rice Pilaf  
Fettuccine Aglio e Olio

### Dessert

*Choose one*

*Classic Selections:*  
Key Lime Pie  
Lemon Meringue Pie  
Carrot Cake  
Cherry Pie  
Lemon Chiffon Layer Cake  
Apple Pie  
Black Forest Cake  
Pumpkin Pie  
Double Chocolate Layer Cake  
Coconut Cream Pie  
Chocolate or Strawberry Mousse



*Dinner*



## Dinner Buffet

All Dinner Buffets include Fresh Baked Rolls and Butter, Brewed Coffee, Decaf, Tea and Iced Tea. (Min. 25 guests)

### Entrees

*Choose 2*

Grilled Chicken Mango  
Boneless Breast of Chicken with  
Wild Mushrooms and Thyme Demi Glaze  
Stuffed Chicken Breast Roulades with  
Marmalade Cream Sauce  
Roast Pork loin with Sun Dried Cherry Sauce  
Roast Top Sirloin of Beef

*Replace or add the following entrees  
to the above selections, additional  
charge per item*

Roast Prime Rib of Beef Au Jus  
Beef Tournedos with Wild  
Mushroom and Demi Glace  
Grilled Filet of Fresh Salmon  
Pan Seared Tilapia with Grilled  
Vegetables and Pepper Coulis  
Grilled Tuna Steaks with Asian Dark Sauce

### Salad

*Choose one*

Mixed Garden Greens  
Herbed Pasta  
Potato  
Marinated Vegetable  
Cole Slaw  
Caesar

### Vegetable

*Choose one*

Sautéed Green Beans  
Italian Medley  
Lemon Garlic Broccoli  
Baby Carrots with Ginger Honey Butter  
Mélange of Fresh Seasonal Vegetables  
Balsamic Grilled Vegetables

### Starch

*Choose one*

Herb Roasted Redskins  
Garlic Shallot Mashed Potatoes  
Wild Rice Pilaf  
Fettuccine Aglio e Olio

### Dessert

*Choose one*

*Classic Selections:*

Key Lime Pie  
Lemon Meringue Pie  
Carrot Cake  
Cherry Pie  
Lemon Chiffon Layer Cake  
Apple Pie  
Black Forest Cake  
Pumpkin Pie  
Double Chocolate Layer Cake  
Coconut Cream Pie  
Chocolate or Strawberry Mousse



## *Served Dinner Entrees*

*Each Entree includes Tossed Salad, or Cup of Soup, Vegetable, Starch, Rolls, Dessert and a Beverage*

### **Chicken Asiago**

Boneless Breast of Chicken Stuffed with Asiago, Pecorino Romano Cheese, Garlic, Onion, Sun Dried Tomatoes and Olive Oil, Topped with a Romano Cream Sauce

### **Seared NY Strip Steak**

Served with Natural Juices and Sweet Onion Confeit

### **Roast Top Sirloin Of Beef**

Carved Top Sirloin of Beef Served with Madagascar Wine Sauce

### **Chicken Pignoli**

Boneless Breast of Chicken with a Crust of Pinenuts Served with an Artichoke Heart Cream Sauce

### **Grilled Lamb Chops**

Lamb Chops Seasoned with Raspberry Mustard and Roasted Garlic and Grilled to Perfection

### **Chicken Oscar**

Boneless Breast of Chicken Sautéed with Crabmeat and Asparagus Topped with Béarnaise Sauce

### **Roasted Pork Loin**

Tender Roasted Loin of Pork Served with a Sun-Dried Cherry Sauce

### **Mountaineer Chicken**

Boneless Breast of Chicken Stuffed with Prosciutto Ham and Minnesota Wild Rice, served with a Fresh Mushroom Au Jus

### **Maryland Style Crab Cakes**

Crabmeat Cakes Pan Fried then Baked to Perfection Served with Red Pepper Remoulade and Lemon Wedge

### **Fillet Of Salmon**

Sweet Potato Crusted Salmon Filet Served with a Horseradish Cream Sauce.  
*Also available with a light Lemon Sauce*

### **Grilled Chicken Mango**

Fresh Boneless Breast of Chicken Marinated with an Array of Fresh Herbs and Served with a Fresh Mango Sauce

### **Grilled Vegetable Kabobs**

Assortment of Marinated Grilled Vegetables on a Skewer Served on a Bed of Pesto Mushroom Orzo

### **Roast Prime Rib Of Beef**

Served Au Jus with Horseradish Cream

### **Tournedos Of Beef**

Two Petite Filets with Madeira Demi Glace

### **West Coast Pasta Primavera**

Al Dente Pasta topped with Assorted Julienne Vegetables, Green Peas, Black Olives, and Sun-Dried Tomatoes with Fresh Basil Olive Oil Sauce

### **Roast Top Sirloin Of Beef**

Carved Top Sirloin of Beef Served with Madagascar Wine Sauce

### **Wild Mushroom Pasta**

Al Dente Linguini tossed with Wild Mushrooms, Onions, Peppers, Seasonal Vegetables, in a flavorful Olive Oil and Garlic Sauce.



## *Served Dinner Entrees Continued*

*Each Entree includes Tossed Salad, or Cup of Soup, Vegetable, Starch, Rolls, Dessert and a Beverage*

### Salads

Caesar • Field of Greens • Herbed Tri-Colored Rotini

### Soups

Soup du jour • Corn and Red Potato Chowder • Seafood Bisque

### Vegetable

Sautéed Green Beans • Italian Medley • Lemon Garlic Broccoli • Roasted Baby Carrots • Fresh Seasonal Vegetables

### Starch

Herb Roasted Redskins • Garlic Shallot Mashers • Wild Rice Pilaf • Steamed White Rice

### Dessert

*Choose One*

Key Lime Pie • Lemon Meringue Pie • Carrot Cake • Cherry Pie • Lemon Chiffon Layer Cake • Apple Pie  
Black Forest Cake • Pumpkin Pie • Double Chocolate Layer Cake • Coconut Cream Pie • Chocolate or Strawberry Mousse

## *Vegan and Vegetarian Dinner Selections*

*All Selections Served with Ice Water, Ice Tea, and Dessert*

### Stir-Fried Tofu and Shiitake Mushrooms

Served in a Spicy Black Bean Sauce with Steamed Rice  
and Seasoned Green Beans

### Sweet Potato Matchstick Vegetable Surprise

Medley of Matchstick Vegetables Hidden Amidst a Basket of  
Sweet Potato Logs Served with a Grilled Portabello Mushroom  
and Roasted Pepper Coulis

### Cucumber Salad with Curried Broccoli Rice

A Zesty Cucumber Gazpacho Salad Served with a Side of  
Curried Rice, Beans and Broccoli

### Vegetable Stir Fry with Cous Cous

Zucchini, Squash, Peppers and Eggplant Drizzled with  
Balsamic Vinegar Tossed with Cherry Tomatoes and  
Served on a Bed of Cous Cous

### Curried Beans with Spicy Cous Cous

Curried Garbanzo Beans Over Spicy Cous Cous and  
Served with a Cucumber Salsa Salad

### Sauteed Marsala Spiced Tofu

Tofu Sautéed in Marsala Served with Black Beans,  
Roasted Potatoes and a Tomato Basil Sauce



## Specialty Buffets

*All specialty buffets include rolls & butter, coffee, ice tea and ice water. (Minimum of 20 guests)*

### Texas Barbecue

Potato Salad, Cole Slaw, Mesquite Baked or BBQ Chicken, BBQ Ribs, Corn on the Cob, Baked Beans, Fresh Baked Corn Muffins, Rolls and Butter, and Chocolate Chip Cookies, or Double Choc. Baker's Brownies

### Little Italy

Antipasto Platters with Cappicola, Prosciutto, Genoa, Salami, Pepperoni, Provolone, Fontinella, Fresh Mozzarella, Artichokes, Roasted Red Peppers, and Imported Olives. Pizza with Assorted Toppings, Italian Sausage with Peppers and Onion, Chicken Cacciatore, Penne Marinara, Gemelli Alfredo, and Classic Dessert, Please See Dessert Page

### Fajita Extravaganza

Nacho Chips, Spicy Cheese Sauce, Fresh Salsa, Corn and Flour Tortillas, Authentic Grilled Steak and Chicken, Sour Cream, Guacamole, Refried Beans, Mexican Rice, All the Fixings Bar, and Cinnamon Twists

### Heartland

Tossed Salad with Two Dressings, Sliced Roast Beef with Mushroom Sauce, Rotisserie Chicken, Oven Roasted Potatoes, Seasoned Green Beans, and your Choice of Cobbler for Dessert

### International

Greek Salad, Oriental Coleslaw, Carved Prime Rib of Beef, Au Jus, Cashew Chicken, Pasta with Sun-dried Tomatoes, Olives and Pesto, Fried Rice, Parsley Potatoes, Steamed Broccoli & Cauliflower, and Raspberry Torte for Dessert

### Italian

Caesar Salad with Home Style Croutons, an Antipasto Tray, Vegetarian Lasagna, Tomato Basil Chicken, Italian Blended Vegetables, Garlic Bread, and Tiramisu for Dessert.

## Picnics

*All Picnics include Iced Tea and Lemonade, and appropriate Paper Supplies. (Min 25 guests)*

### The Old-Fashioned

Char Grilled NY Strip Steaks, BBQ Chicken Breast, Cole Slaw, Baked Potatoes, Baked Beans, Watermelon, and Peach Cobbler

### The All American

Hamburgers, Hot Dogs, Cole Slaw, Potato Salad, Baked Beans, Buns, Lettuce, Tomato, Pickles, and Onion, Appropriate Condiments, Chips and Brownies

## Reception Platters

*(10-person min.)*

### Crudite Platter

Assorted Seasonal Vegetables  
Served with a Special Dip

### Buffalo Wings Platter

*(50 pieces per platter)*



## Reception Platters Continued

(10-person min.)

### International Cheese Board

Chef's Choice of Domestic and Imported Cheeses.  
Served with Gourmet Crackers, Grapes, and Dips.

### Mini Sandwich Platter

An Assortment of Turkey, Roast Beef, Ham,  
and Tuna Salad Served on Mini Croissants  
or Dinner Rolls

### Domestic Cheese Platter

Domestic Cheese, Gourmet Crackers, Grapes, and Dips

### Tortilla Chips With Sauces

Stone Ground Tortilla Chips Served with Salsas,  
Cheese Sauce, Sour Cream, and Guacamole.

### Rainbow Of Fresh Fruit

Display of Sliced and Whole Fresh Fruit with Fruit Dip

### Hot Artichoke Dip

A Warm Mixture of Artichokes, Roasted Garlic, Cream Cheese, Fresh  
Herbs, and Seasoning Served with Toasted Pita Chips

### Antipasto Platter

Italian Meats and Cheeses with Roasted Red Peppers, Olives, and  
Marinated Vegetables. Served with Fresh Baked Focaccia Bread.

### Hummus With Pita Chips

Fresh Hummus and Crisp pita Chips

### Spinach Dip And Pumpnickel

Fresh Spinach, Creamy Ranch and Red Pepper Loaded into a Pumpnickel  
Bread Round, Served with Assorted Bread Wedges and Crackers

### Baked Brie

Topped with Almonds and Apples OR Pastry-Wrapped  
and Pecan and Apricot Filled. Served with Fresh French Bread  
(serves about 20 guests)

### Snacks

Potato Chips with Ranch  
and French Onion Dip

Peanuts

Pretzels

Mixed Nuts

Popcorn

### Beverages

Red Fruit Punch

Sparkling Citrus Punch

Fresh Brewed Iced Tea

Lemonade

Bottled Water

Canned Soda

Apple Cider, cold or mulled (*in season*)

Fresh Brewed Coffee or Decaffeinated

Hot Tea



*Lors d'assures*



*A la d'oeuvre*

Jumbo Shrimp Cocktail

Chicken Roulades

Pan-Fried Vegetable Dumplings

Waterchestnuts Wrapped in Bacon

Sesame Chicken

Crabmeat Stuffed Mushrooms

Crab Rangoons

Spanikopita

Scallops Wrapped in Bacon

Boursin Stuffed Artichoke

Thai Chicken Skewers

Stuffed Potato Skins

Golden Bruschetta

Ginger Flank Steak Satay

Breaded Chicken Fingers with Dip

Swedish or Italian Meatballs

Pinwheels with Cream Cheese

Snacks

Potato Chips with Ranch or French Onion Dip

Peanuts

Pretzels

Mixed Nuts

Popcorn



*Desserts*



## *Desserts and Bakery*

### *Special Occasion Cakes:*

Single Layer Full Sheet Cake  
*(serves approx. 70)*

Half Double Layer Sheet Cake  
*(Serves approx. 60)*

Double Layer Sheet Cake  
*(serves approx. 110)*

9" Round Cake  
*(serves 12)*

Half Single Layer Sheet Cake  
*(Serves approx. 35)*

### **Baker's Corner**

*Items below are sold and priced by the Dozen*

**Classic Danish**  
Apple, Cherry, Cheese, Blueberry

**Giant Cinnamon Rolls**

**Signature Turn-Overs**  
Apple, Cherry, Blueberry

**Classic Cookies**  
Chocolate Chip, Peanut Butter, Sugar,  
Oatmeal Raisin, Macadamia Nut, Carnival M&M,  
Chocolate Double Chip, Triple Chocolate

**Fresh Baked Bagels with  
Cream Cheese**  
Plain, Onion, Cinnamon Raisin,  
Whole Wheat

**Muffins**  
Blueberry Buckle, Apple Cinnamon  
Streusel, Lemon Poppy

**Signature Brownies**

A close-up photograph of a white ceramic coffee cup filled with dark coffee. The cup is the central focus, with a blurred background. In the foreground, a silver spoon and saucer are visible, also slightly out of focus. The lighting is soft, creating a warm and inviting atmosphere.

*Beverages*



## *Beverages*

*(1 gallon serves approx. 16 People)*

### Sparkling Citrus Punch

Fresh Brewed Iced Tea

Canned Soda

Bottled Water 20 oz

Lemonade

Apple Cider Served Cold  
or Mulled  
*(in season)*

Hot Chocolate

Red Fruit Punch

Fresh Brewed Coffee  
or Decaffeinated  
Includes Sugar and Cream

Chilled Juices  
Apple, Cranberry, Grapefruit,  
Orange, or Tomato  
*Available per Bottle, Gallon, Carafe*



## *Event Planning*

### Reservations and Arrangements

Please Contact the catering office to make your arrangements.

To provide quality service, we request a seven-day notice of your event.

The Catering Department will make every effort to satisfy your requests for functions booked less than one week prior to the event date. The Catering Department reserves the right to substitute items based on product availability.

A 15% late fee is charged for any function booked after 3 PM the day prior to the event.

### Phone Directory

Campus catering office: 765-658-4323

### Guest Count and Guarantee Policy

The expected count you give us should be as accurate as possible. The catering department will plan, purchase and bill for all the guests you indicate will attend.

Our guarantee policy works as follows:

Counts for all catered affairs are requested one week in advance. Once received, the number will be considered a guarantee.

Cancellations up to 3 days prior to an event are without charge. After 3 days, but prior to the day of the event, charge will be 25% the cost of the event. Same day cancellations will result in a full charge of the entire event.

### Use Of Alcohol

Functions requiring the use of alcoholic beverages must be pre-approved by DePauw University. Please contact the Director of Catering Services (765)-658-4323 for the proper procedures to request alcoholic beverage service. As there are many variables involved in this particular service, it is vital that you let your catering coordinator know immediately so arrangements can be made in a timely manner.



## *Event Planning Continued*

### Notes

Catering Services reserves the right to substitute items in the event of product unavailability. We will make every attempt to inform of this change as far in advance as possible. Please discuss with your coordinator any special dietary requirements. For Outdoor events, please discuss an alternate location with your coordinator in case of inclement weather.

### Meals

There are several types of meal services available to you for your special event; meals may be plated or may be buffet style.

Plated service means that all meal courses are served to the guests at their tables. Included in this service are flowers, one wait staff for every 20 guests and linen.

Buffets require a min. of 25 people. All buffets include rolls, butter, dessert, coffee, decaf, ice tea and ice water.

Reception service may be buffet style, hand passed butler style, or a combination of both. Linens will be included for food tables. Linens for seating tables at receptions will be an extra charge.

### Deliveries

There will be a delivery fee for any function under \$50.

Pick up times for drop off events are not guaranteed.

All equipment is the sole property of Campus Catering and must be secured by the customer until picked up by our drivers. Any equipment not returned or returned damaged will be charged at full replacement cost.

### Linens

Standard linen is provided on serving tables of receptions and breaks held in DePauw University Buildings at no additional charge. The standard is white tablecloths. Other color cloths may be substituted at an additional charge based on availability.

Any linen not returned or returned damaged will be charged at full replacement cost. Linen for seating tables at receptions or drop off events can be provided for an additional charge.



## *Event Planning Checklist*

The following Checklist is provided for you as a tool by which you can estimate the cost of your event. Actual charges will be based upon consumption, final guarantee, and additional services provided by Campus Catering.

Based on \_\_ guests

### Food:

Reception Menu  
Main Event Menu  
Desserts

### Beverages:

Soft Drinks

### Event Services:

Chef Attendants  
Audio/Visual Services  
Room Rental  
Labor Charges  
Deliveries

### Table Ware:

Fine China Service  
Linen

### Misc.:

Food Subtotal  
Beverage Subtotal  
Event Services Subtotal  
Table Ware Subtotal  
Misc. Subtotal

### Total:

Avg. Price per guest:



## Event Planning Checklist Continued

This checklist is designed to make the process of ordering your special event easier. The answers to these questions will provide DePauw University Catering Services valuable information to insure the success of your event. Please provide details to yes answers in spaces below each question.

YES	NO	Will you require Audio/Visual equipment?
YES	NO	Will you require a special room set-up? (Classroom, conference, theater)
YES	NO	Will you require a special table for registration, awards, or displays?
YES	NO	Will your event need any additional seating? (beyond guest count)
YES	NO	Will your event require special accommodations for disabled guests?
YES	NO	Will you be serving alcohol?
YES	NO	Does the standard linen fit the goals of your event?
YES	NO	Will you require unique floral arrangements or decorations?
YES	NO	Will any of your guests have special dietary needs? (vegan, kosher, allergies)
YES	NO	Would you like to request any special condiments to accompany your meal?
YES	NO	Will you require special paper products? (note cards, menus, table cards)

### Seating Arrangements

Rounds

U Shape

Hollow Square

Conference

Theater

Classroom

8' tables